

# FARMER'S DAUGHTERS

## LUNCH

2 COURSES  
85pp

3 COURSES  
95pp

### A CHOICE OF ENTRÉE

*Farm style soda bread, preserved lemon & honey butter 4.5pp*

House made white pudding, red onion, preserved carrot

Zucchini blossom, sweetcorn, hazelnut, finger lime, yoghurt

Blue eye ceviche, Bass Strait scallop, kaffir lime, serrano chilli

### A CHOICE OF MAIN

Grilled market fish, broad bean, chive cream, garlic blossom

Raffa Fields asparagus, root vegetable velouté, celeriac

Grilled lamb loin, Jerusalem artichoke, cauliflower

400g Dry-aged O'Connor club steak, oyster mushroom, pepper sauce +30

### SIDES TO SHARE

*Grilled Salad, lemon myrtle, mountain pepper 14*

*Kipfler potato salad, trout caviar, white onion, parsley 17*

### A CHOICE OF DESSERT

Baked Cuvée chocolate, hazelnut ganache, muscovado ice cream

Apple & almond tart, carob cream, sorrel

St. Ives *Fleckvieh* cows milk raclette, honeycomb, fruit toast